

Historic, Archive Document

Do not assume content reflects current
scientific knowledge, policies, or practices.

Reserve
A241.3
P942Pt

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



Reserve
BOOK NUMBER A241.3
P942Pt

3

A PARTIAL LIST OF REFERENCES ON TURKEY MEAT YIELD (RAW: COOKED)

"Determinations of the Dressed, Drawn, and Edible Percentages of Various Kinds of Domestic Birds."

By M. A. Jull and W. A. Maw.

In Scientific Agriculture, Vol. III, No. 10, June 1923, pages 329-338.

"Weights and Measurements of Parts and Organs of Turkeys."

By Stanley J. Marsden.

In Poultry Science, Vol. XIX, No. 1, January 1940, pages 23-28.

"The Composition of Turkeys as Affected by Age and Sex."

By Harold M. Harshaw and Robert R. Rector.

In Poultry Science, Vol. XIX, No. 6, November 1940, pages 404-411.

"The Composition of Turkeys of Different Varieties and Strains."

By Harold M. Harshaw, W. L. Kellogg, R. R. Rector, and Stanley J. Marsden.

In Poultry Science, Vol. XXII, No. 2, March 1943, pages 126-136.

"For Greatest Profits in Institutions; Large Young Tom Turkeys Are Generally Best (Article includes L. E. Cline's data on meat yields of large and small turkeys.)"

"Summary of Wayne University Yield and Cost Studies." (Table giving data on turkeys and chickens.)

In Turkey Handbook. Published by National Turkey Federation, Mt. Morris, Ill. 1947, 83 pages, illustrated, pages 15-17; 19.

"What Kind of Turkey Gives Buyers the Most Meat for Their Money?"

By L. E. Cline.

In U. S. Egg and Poultry Magazine, Vol. 53, No. 6, June 1947, pages 18-21.

"Relation of Size of Turkeys to (1) Economy of Production; (2) Edible Meat of Carcass; (3) Weights of Parts of Carcass."

By F. B. Headley.

Univ. of Nevada Agr. Expt. Sta. Bul. 180, Reno, Nev., July 1948, 14 pages.

"Yield of Cooked Edible Portion of Young Roasted Turkey."

By Lucy M. Alexander, Grace E. Schopmeyer, and Stanley J. Marsden.

In Poultry Science, Vol. XXVII, No. 5, September 1948, pages 579-587.

"From Range to the Table; What Proportion Can You Eat?"

By Earle S. Snyder.

In Canadian Poultry Review, Vol. 73, No. 1, January 1949, pages 7-10.

91026

"Yield of Cooked Edible Portion of Turkey According to Sex, Age, Fatness, and Breast Type."

By Lucy M. Alexander, Grace E. Schopmeyer, and Jessie C. Lamb.
In Poultry Science, Vol. XXX, No. 2, March 1951, pages 187-195.

"Turkey Temperature As the End Point in Roasting."

By Lucy M. Alexander, Grace E. Schopmeyer, Jessie C. Lamb, and Stanley J. Morrison.
In Poultry Science, Vol. XXX, No. 4, July 1951, pages 520-524.

Data from several studies on turkey meat yield.

In Turkey Handbook. Published by National Turkey Federation, Mt. Morris, Illinois.
Revised and enlarged, 67 pages, illustrated, pp. 11, 12, 22, 26, 48.

"Small Turkeys Are A Good Buy."

By Mahlon C. Sweet, Editor.

In Poultry Processing & Marketing, (formerly U. S. Egg & Poultry Magazine),
Vol. 59, No. 1, January 1953, pp. 16; 28.

"Edible Meat Yields from Small Turkeys Compare Favorably with Larger Birds."

By Dr. Lyle L. Davis and Marshall E. Coe.

In The Southeastern Poultryman, Vol. 6, No. 1, January 1953, pp. 58; 126-127.

"NIF Sponsors Test to Determine ... Meat Yield of Fryer-Roasters" (study by
L. L. Davis and Marshall E. Coe).

By Turkegram Editor.

In Turkegram, Vol. 3, No. 3, March 1953, pp. 14; 50.

Data from several studies on turkey meat yield

In Turkey Handbook. Published by National Turkey Federation, Mt.
Morris, Illinois. Revised and enlarged 1953, 67 pages, illustrated,
pp. 11, 12, 22, 26, and 48.

"Percentage Relationships for Raw-carcass Weights and Yield of Cooked
Edible Portion for Young Beltsville Small White Turkeys."

By Mary T. Swickard and Alice M. Harkin.

In Poultry Science, Vol. 33, No. 4, July 1954, pages 775-779.



